

# **THE IMPERIAL**

## **APPETIZERS**

### **Oysters "Au Gratin"**

3 oysters gratins with trio of cheese

Or

### **Beef Carpaccio**

Served with homemade cheese dressing



## **MAIN COURSES**

### **USDA Prime, Dry Aged Rib Steak (14 oz)**

A perfectly aged 14 oz rib steak broiled to perfection served with grilled vegetables.

Or

### **Chorizo & Roast Beef Risotto**

Creamy arborio rice with sliced chorizo & roast beef shavings

Or

### **Filet Mignonette Rossini Style**

Served with goose liver and truffle sauce, served with grilled vegetables

### **Catch of the day**

Choice of the Fisherman seasoned & grilled served with tomato & Fresh basil, served with grilled vegetables.

*All main courses are served with a choice of baked potato, french fries or rice.*



## **Dessert**

### **Apple Pie 'à la Mode'**

Served hot with french vanilla ice cream

Or

### **Chef's Creation**



## **Coffee, Tea or Espresso**

\$130.00

All above mentioned prices are subject to applicable taxes, plus 20% gratuity

## **THE DELIGHT**

### **APPETIZERS**

#### **Meat Balls Napolitana**

Seasoned Milk fed Veal with tomato & fresh basil sauce  
Or

#### **Arugula Salad with Goat Cheese**

Served with dried raisins, nuts and homemade dressing



### **MAIN COURSES**

#### **USDA Prime, Dry Aged Rib Steak (12 oz)**

A perfectly aged 12 oz rib steak broiled to perfection served with Grilled Vegetables  
Or

#### **Pistachio Crusted Rack of Lamb**

Seasoned & roasted, served with herbs lamb juice, served with grilled vegetables  
Or

#### **Filet Mignonette Au Poivre**

Served with grilled vegetables  
Or

#### **Catch of the Day**

Choice of the fisherman seasoned & grilled served with tomato & fresh basil, served with  
grilled vegetables

*All main courses are served with a choice of baked potato, french fries or rice.*



### **Dessert**

#### **Chef's Creation**



#### **Coffee, Tea or Espresso**

\$110.00

All above mentioned prices are subject to applicable taxes, plus 20% gratuity

## **THE URBAN**

### **APPETIZERS**

#### **Beets Cappuccino**

Served with milk frost perfumed with pesto

Or

#### **Endive Salad Roquefort**

Served with Roquefort cheese dressing



### **MAIN COURSES**

#### **USDA Prime, Dry Aged Rib Steak (12 oz)**

A perfectly aged 12 oz rib steak broiled to perfection served with grilled vegetables

Or

#### **Filet Mignonette Bearnaise Sauce**

served with grilled vegetables

Or

#### **Catch of the Day**

Choice of the fisherman seasoned & grilled served with tomato & Fresh basil, served with grilled vegetables

*All main courses are served with a choice of baked potato, french fries or rice.*



### **Dessert**

#### **Chef's Creation**



### **Coffee, Tea or Espresso**

\$105.00

All above mentioned prices are subject to applicable taxes, plus 20% gratuity